

Fruit Salsa with Cinnamon Crisps

TOTAL TIME: prep time 30 minutes

Yields: 2-1/2 cups salsa and 80 chips

Ingredients

- 1 cup of finely chopped fresh strawberries
- 1 orange, peeled and chopped finely
- 3 kiwis, peeled and chopped finely
- 1 can (8 ounces) of crushed pineapple, drained
- 1 tablespoon of lemon juice
- 1 -1/2 teaspoon sugar

For the cinnamon chips:

- 10 flour tortillas
- 1/4 cup butter, melted
- 1/3 cup sugar
- 1 teaspoon ground cinnamon



Directions

- In a small bowl, combine the first 6 ingredients. Cover and refrigerate until serving.
- For chips, brush tortillas with butter; cut each into 8 wedges. Combine sugar and cinnamon; sprinkle over wedges. Place on ungreased baking sheets
- Bake at 350° for 5-10 minutes or just until crisp. Serve with fruit salsa.

Nutrition Facts:

2 tablespoons salsa with 4 chips: 134 calories, 4g fat (2g saturated fat), 6mg cholesterol, 136mg sodium, 22g carbohydrate (7g sugars, 2g fiber), 2g protein.

<https://www.tasteofhome.com/recipes/fruit-salsa-with-cinnamon-chips/>